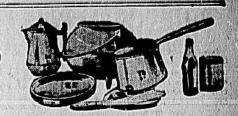


school for Jousewives



THE HOUSEWIFE'S **EXCHANGE**

LL you kindly send me a recipe for raisin pie? We have a large box of choice raisins and wish to make a pie of some, as I have heard it is delicious.

Wash in hot water with a soft brush wet profusely with household ammonia. Rinse with clear hot water, dry quickly and while hot polish with chamols skin or with very soft old fannel. I have cleaned frosted silver in this way for years without affecting the "lacquer finish."

Wish to tell you of my success in keeping tomatoes with cold water. I kept them in the ice-house twenty-four hours and then packed them carefully in half-gallon glass jars, illed the jars with leed water and let them stand over night. The next morning I removed them to the cellar, filled the jars to the brim with leed water, then peured melted paraffine over the tops and sealed them firmly with the screw-tops of the jars. That was last July. On Christmas day I opened one jar, took out the tomatoes, wiped them dry, and served for cliner. They were as fresh as though just taken from the vine. Since then I have opened two more jars, and they, too, were the.

fine.

"ow I would like to know if any one of the family can tell
ow to sugar cure pork. I cannot eat the ordinary sait
but am quite fond of the sugar cured, and as we raise
I would like to know how to cure pork myself in a way
is palatable.

It would like to know how to care your highest in a way it is palatable.

By the way, will you tell the sister who was asking about at mixture of fruits was good in jellies, that one pound of access with ten pounds of grapes makes a jelly that is the sit of the fine.

If could write all day, but have some consideration for your icould write all day, but have some consideration for your icould write all day, but have some consideration for your icould write all day, but have some consideration for your icould write and in the sit of the sit of the sit of the sit of the paper to read by Your friend, MRS. M. E."

The family circle giadly widens to enclose the member from Minnesota. A recipe for Sugar Cured Ham appears in the Recipe Column. It may be that something better may be sent from Ohlo or Illinois. This was given me by an old Virginia housekeeps.

housekeeper.

Personally I return hearty thanks for the formula for put-ting up tomatoes whole in cold water. "Seeing, I take heart again," and hope to make another attempt to preserve them

HAVE a sister about 18 years of age (who is a cripple, though she does not have to walk with crutches). I wish maryland where she could obtain free board and tuition by doing light work in the institution (dining room or elsewhere). She has a good common school education now, but wishes of divance herself still further, and as father is no abbe to school I take this means of trying brother, 16 years where she can pay her own way. I have a beginning the shoot of the she was a still be shown to school in the cripple (from having he ge broken twice). He is very anxious to learn telegraphy. He is a bright both and has a good public school education. Can some of your members tell me of a school where he can learn by performing some light duttes?

"I await your answer anxiously.

Any information that will help on the worthy work indi-ted in the foregoing letter will be cheerfully communicated the sister of the boy and girl. Her address is in my keeping.

AY I ask two questions?

"I. What method of cleaning will put an old-fash-loned sine, bathtub into the best condition?

"E. What causes, in warm weather, the interior of a loaf of ll-made and well-baked bread to become sticky (fine thread wing if crumb be pulled from crumb) and disagreeable to te? Won't some benevolent bacteriologist tell us what germ esponsible, why it develops and how to prevent its appearac? Is it the spore stage of some mold that resists the heat the oven to develop later, because of favorable heat and sture?

E. S. H. "

i. Scrub well with sifted wood-ashes, very fine, and soap, ash off with clean warm water and go all over the zinc with dannel cloth wet with kerosene. Finally, wash with warm

ater and soda.

2. The germs which work decomposition do not get enough at in the heart of the loaf to kill them. They are quieted for time, reviving under the circumstances you describe. The list of the loaf remains sweet much longer than the crumb, ving been twice cooked—"biscuit," as the French put it, more "biscuits," which we call "crackers," remain sweet for lay mouths.

OUR refined training and your sheltered life have given you no insight into the various phases of human nature which you find represented among some of your read-You scarcely seem to understanding some of your reading you work is more trying and if you really were actinited with those vehement ones who are so dreadfully in nest. From their standardened their training they are the things many of their years and the manner of expressions the same seem to people in your refined home nothing it of absurd, and you would not be to blame were you to but their veracity.

There are many strange people in this world, and I have also meanings with all classes. The selfishness of thouseds of men really with all classes. The selfishness of thouseds of men really with all classes. The selfishness of thouseds of men really with all classes, the selfishness of thouseds of men really with all classes. The selfishness of thouses of the very strongest natures and wills. Ignorant of with the classes will be so the property of the struggless only develop self-plausing gossips who are not willing another should have income the property of the struggless only develop self-plausing period of the great pity of it that these things build be so, and am afraid the clash with narrow natures insuble of widening or broadening will discourage you.

"MRS. M. J."

My gentle friend and correspondent—an Ohlo woman—will believe me when I say that—although she has conjectured correctly, my home life has been singularly blessed from my youth up—a wise observation of the thousand phases of human life has drawn out my sympathies warmly and intelligently toward the "vohement ones" who tell me of their batiles, their aspirations and their defeats, partial or total. While the men with whom my individual lot has been cast are considerate, kind and helpful, I can echo the plaint of poor "Lorraine, Lorraine, Lorreine, Lorree" of the ballad.

Tyo known for seasons three!

and ten times three, Know, too, that fathers can be, and are, selfish and brothers brutal. God—who reads the sad sincerity of my desire to pour a few drops of oil into bleeding hearts and to bind up broken spirits—help and comfort the women dependent upon such men!

EXCELLENT RECIPES

SCALLOPED CRABS.

COOK by plunging, head downward, into boiling water. Cook fitteen inhuites. Throw into cold water and when cool enough to handle remove the shells carefully and pick the meat rather coarsely with a silver fork. Mix with a few spoonfuls of drawn butter, senson with sait, cayenne and a little lemon juice. Return to the shells, strew fine crumbs over the meat and brown in a good oven. Serve on the shells.

SEED two cupfuls of raisins, cut in half; mix with them one-quarter as much citron, shredded fine, a cup of sugar, the juice of a lemon, and half a cup of water. Stew gently for ten minutes. Take from the fire, add a generous tablespoonful of brandy, and fill shells of puff-paste with the mixture. Bake, closely covered, for twenty minutes, then brown.

SUGAR-CURED BACON.

SUGAR-CURED BACON.

To fifty pounds of ham or "side-bacon" allow three pounds of sugar and a pint of molasses, six pounds of sait, one full tablespoonful of saleratus, and the same of sait-petre. Cover the bottom of your first with sait (about two pounds). Mix sugar, molasses, saltpetre, saleratus and the remaining sait into a paste. Rub each pleec thoroughly with this, work it in well and hard, and pack into the firkin, the rind downward. Cover all with cold water-just enough to rise above the moat. Lay a heavy board on top, weight it with a stone to keep the meat under water, and leave it thus for four weeks, turning the meat and stirring up the pickle every week. Take out, then who, rub into the plees as much dry sait and an equal quantity of sugar as they will take up; pack in a dry lirkin and leave for twenty-four hours before sending to the smoke-house.

DOUGHNUTS, (Contributed.)

WO cups of mashed potatoes (hoth): 4 tablespoonfuls of shortening; 3 cupfuls of sugar; 4 eggs; 5 teaspoonfuls of beking powder; 5 cupfuls milk; salt, nutmer, and, lastly-flour enough to stiffen.

"Make a cream of potatoes, shoytening, sugar and eggs, then add milk; salt and nutmer, flour sifted with baking powder, and cook in boiling lard, and they are fine! PEARI, of those I have just made." I should like to send you some of those I have just made."

I wish she could!

The Ten Strauss American Girls



This group of beautiful drawings includes all of the series by Malcolm Strauss, the famous artist, which has appeared in this paper for ten consecutive weeks. The artist has drawn one to represent each of ten American cities.

Next week their identity will be revealed, but meanwhile it will be interesting to guess the home of the girls and see how near you have come to the artist's idea.

CONCERNING CARE OF CHILDREN

THE various brands of condensed milk are in such general use in the nursery, and opinions as to their nutritive properties vary so widely, that I think it wise to
devote much of the space allotted to this corner to-day
to give a discussion of the value of this staple infant's food.
A letter upon this subject, published some weeks ago, has
drawn forth the opinions of at least two mothers. I will give
below as many of these as I can make room for.

(NO. I.)

contents of the contents of at least two mothers. I will give below as many of these as I can make room for.

(NO. I.)

[FEEL that I must say a word in defense of the condensed milk diet for bables.

"With all respect to 'Mrs, H. V.' and her physician, and while this diet may not have agreed with her baby, I think her condennation rather to scrope. I, for one, have had excellent success with the beautiful refer her to any number of the condensed milk), while he never was what could be called robust or rosy, is, and has always been, perfectly healthy and has quits color enough now.

"We know, or should know, that a great deal depends upon the child in the use of any food, and that what perfectly agrees with one may entirely disagree with another. Therefore, mothers who are deprived of the natural nourishment for their little ones should try different foods until they find the one best suited to baby's tasts and requirements.

"As for my own experience, dootor recommended solid foods, and I tried every brand on the market and not one of them would do at all. In fact, the child positively refused to take more than the first swallow or so of any of them 'at a time, consequently was nearly starved and nothing but skin and bone by the time I decided to give him the condensed wilk, which, as I said to my nurse, at least tasted like mother's milk. Well, we gave him two concess to begin with, and he took every drop of it engerly, almost ravenously.

"He was then six weeks old, and from that timeon we had no trouble with him; but at five months I best increasing it in strength and quantity as record that condensed milk halled bone milling for too long a time. He should be kept out in strength and quantity as record that condensed milk halled bone milling to too long a time. He should be kept on the substance of the process it is governed with the condensed milk as the both with the least, condensed milk considering, of course, that it is also understood that bottle bables' are seldem as strong (in infancy), or rarely tec

(NO. II.)

A FTER reading the latter of 'Mrs. H. V.' I feel impelled to write my experience with condensed milk.

Although she inherited a delicate stomach, one that has required care and consideration, she has never shown any signs of non-development of bones, or other had results from her baby-food. Her teeth came naturally and with little trouble; and with the exception of her second summer, when the condensed milk was gradually discarded for other food, she has always been plump and rosy.

"She is now a girl of ten years, and although she has passed through two contagious diseases, is still plump and rosy, with good muscles and bones.

MRS. A. H. W."

M Y little daughter was fed with condensed milk. I became alarmed at her condition and appearance, and called a physician. He said she was almost starved to death, Her diet was changed to cow's milk and the immediate change was astenishing.

Sterilized cow's milk, slightly diluted, is undoubtedly the best substitute for mother's milk that can be procured. Still "H. C." goes a little toc far in asserting that cows do not "lose their tempers, worry and get nervous." Every dairy-keeper will tell you that cows differ in disposition and habit as much as human mothers. Some are chronically cross, others as avage that it is not safe to cross the pasture where they are kept. All are subject to "tempers" and restless fits, and all are reckless in diet, with, for example, a marked preference for wild garlic above the sweetest spring grasses. A sound, sensible woman who is doubly carful of her health and her baby's well-being depends upon it as the safest source of nourishment for her child. This is Nature's own appointment, although anse-loving women, fashionable doctors and amenable nurses have sought out many inventions.

(The "Encyclopaedia of Etiquette" is by Emily Holt, and also excellent in its way. One correspondent confounds the two authors.)

WOULD like to put in a word about this over-working of children in the lower grades. I don't know much about is only from what my experience has been.

"It seems strange, if conditions are what so many correspondents say, that there should be such a vast difference between the high schools and the grammar schools. I am now in the scaler year at high school, and I must say that for keen sympathy with the understanding of nuplis. I have never met anyone who could surpass the tenchers in the school I attend. Those who really want to do right find in them the warmest and kindest friends. I think very fow who have good health and take the normal course (four studies) ever are overworked. I have seen any number of first-year pupils getting all their lessons at school nearly every day in the week.

"As to the grade schools, speaking still only from my own experience, I still say the eighth grade almost ruined my health. We had one half-hour during the whole day for study in school. All the rest was taken up with recitations, which, of course, had to be prepared at home. I often stayed up till 1 or 2 o'clock in the morning preparing my lessons. There cortainly is a difference, is there not? INQUIRER."

N answer to XXX, I will send you my way of making doughnuts, so that fat does not get into them at all. I read your Home Corner daily and find many useful things in it. Now for the doughnuts that my husband says are the best that are!

I have no doubt that he speaks truly. The recipe will be found among others in the column devoted to such things.

K INDLY inform me how to serve small crabs at supper. I will not say 'Answer Immediately,' as I know you are very busy and I am not the only one seeking information. MRS, G. A. B."

See Recipe Column. I thank you for charitable judgment and patient waiting.

Japs Learning American Cookery

B Y this time we are getting used to seeing and hearing of young ...panese men coming to our country and entering our schools, our laboratories and our foundries to acquire a knowledge of the American way of doing things, and thon going back to their people with our methods thoroughly imbibed. But who would have guessed that they would have sent their siters to us also to learn the secrets of our American housekeepers and servants?

Alisone Hamn, who will second this thirst for American housekeepers and servants?

Alisone Hamn, who will second this thirst for American ways. Bue has very good to this thirst for American ways. Bue has set the school to enter the employ of some good family seems, but, with characteristic spirit, she is determined to learn things through the doing of thom, and not through the text books, or even the demonstration of a cooking technic.

The American ple has impressed Miss Hams very much. They don't make ples in Japan, but they will when Misson Hams goes home. "Ple shall I teach," said she, "and hread and cakes also," and her wonder was unbounded when she succeeded in "baking" lice cream.

It is to be hoped, for the sake of her people's peace of miss that will not be so unfortunate as it instill along with the cooking the dominating and dicta rial temperament of our cooks.